



# Crazy Cupcakes



## Ingredients

Cakes:

125g soft butter

125g caster sugar

2 eggs

125g self-raising flour

2tbsp milk

Icing:

225g icing sugar

1 tbsp lemon juice

1 tbsp warm water

## Method:

- cream butter and sugar
- add eggs a little at a time and beat well
- sieve in the flour fold it in using a spoon
- mix in the milk until smooth
- divide mixture between the cases in the bun tray
- bake for 15 - 20 minutes at 190 degrees
- when cooked place the cupcakes on cooling tray to cool



Whilst the buns are cooling on a cooling tray prepare the icing:

- sieve the icing sugar
- add the lemon juice
- stir in the water
- mix until stiff and smooth
- spoon on to cup cakes and spread

To decorate your buns use your imagination with:

sweets

chocolate buttons

grated coconut

silver balls

glace cherries

etc.

